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Description

Non-dairy creams, based on vegetable fats are already known in the literature, cf e.g. US 4,199,608 or US 4,107,343.

These creams may possess a high viscosity and/or an unacceptable taste. In order to improve the taste it has been suggested to add a component of milk, for example buttermilk powder to the NDC's.

However the use of a component of milk, so far, has enhanced the viscosity of the NDC's; this is due to the fact that the component of milk is added prior to homogenisation (cf. US 2,657,142). A high viscosity however is often undesirable e.g. in coffee creams. The high viscosity is caused by the clustering of oil droplets during the last stages of the processing of the NDC's. When high ratios of milk component to emulsifier (for example caseinate) are used, very heavily clustered creams may be obtained. These creams may block the pipework and other sections of the plant. This might become so severe, that the whole plant has to be shut down and the equipment cleaned thoroughly.

We have now found a NDC which combines a relatively high level of milk component in the NDC with a low viscosity of the NDC. So our invention in the first place concerns a NDC, comprising an emulsion of vegetable fat(s) and water, an emulsifier and a component of milk, wherein the NDC contains 0.1-10 wt% emulsifier and 0.1-15 wt% of the component of milk (on dry basis), whereas the ratio between the concentration component of milk (=B) and the concentration emulsifier (=C), both as wt%, is such that B/C^2 is greater than a critical value Y_{crit} and the viscosity at 100 s^{-1} is less than 150 mPa s , wherein the critical value Y_{crit} is determined by the emulsifier used and is obtained from a graph in which the viscosity is plotted against B/C^2 , in which Y_{crit} is that value for B/C^2 which according to that graph results in a viscosity of 100 mPa s at 100 s^{-1} .

The components of milk, that can be used are selected from the group consisting of: butter milk powder, whole milk powder, skimmed milk powder, butter serum powder, but also butter milk, skimmed milk, whole milk and butter serum and mixtures of these. Butter milk powder is the most preferred of these milk components. These components of milk might contain some caseine, but this caseine is not incorporated in the term C in the ratio B/C^2 .

All the known emulsifiers can be incorporated in our NDC's, e.g. caseinates, lecithins and monoglycerides. However we prefer to use a caseinate as emulsifier.

NDC's according to the above mentioned criteria are stable, have a low viscosity and a good taste and are processable without the danger of clustering. They can be used as such, e.g. as whipped cream or coffee creamer.

When a caseinate is used as emulsifier Y_{crit} is 1.0, as will be illustrated later. In that case the value for the ratio B/C^2 in these creams is preferably more than 2.0, most preferably more than 3.0.

The viscosity of these creams is preferably below 100 mPa s at a shear of 100 s^{-1} .

Useful vegetable fats for the NDC's according to the invention are palm kernel, coconut, babasu, ouricourum, murumuru, tucum, cocoa butter, sunflower, safflower, rapeseed, soy, maize, peanut and cotton seed oil, as well as their hydrogenated products.

Part of these fats might be replaced by known fat replacers, like SPE's or denatured proteins. Examples of these fat replacers are described in e.g. US 3,600,186; EP 235,836; EP 236,288; EP patent application 88201237 and EP patent application 90201829.

Preferred fats are hardened palm kernel oil, coconut oil and sunflower oil.

Any caseinate can be used as emulsifier. Preferably the caseinate is used in the form of salts of group IA and IIA metals, espec. Li^+ , Na^+ , Ca^{2+} and Mg^{2+} , most preferably Na^+ .

The amount of emulsifier can vary between 0.1 and 10 wt%, although higher and lower amounts can also be used. The amount of the preferred Na-caseinate is 1-5 wt%.

The amount of the milk component varies between 0.1 and 15 wt%, but also lower and higher quantities can be used. The preferred amount of milk component is 1-10 wt% (on dry basis).

The viscosity of the NDC is a measure for the amount of clustering, present in the NDC. This viscosity is measured by measuring shear rates as a function of shear stress, whereby the stress is increased linearly with the time to a certain value, whereupon the stress is decreased again to zero.

This way a graph is obtained, consisting of two lines, one for increasing stress and the other for decreasing stress. Fig. 1 gives an illustration of this phenomenon, herein shear stress is plotted versus shear rate for an arbitrary NDC. This NDC contains Na-caseinate as emulsifier and butter milk powder as milk component. The viscosity at a predetermined shear rate can be calculated by determining the ratio between shear stress and shear rate.

Fig. 2 shows a graph in which the viscosity of the above mentioned NDC is plotted versus the level of butter milk powder as milk component (=B) for creams containing 1% and 2% Na-caseinate resp as emulsifier. This graph shows the influence of the amount of emulsifier and milk component on the viscosity of the NDC's. From this graph it can be concluded that increasing the ratio of milk component to emulsifier enhances the viscosity of an arbitrary NDC that is processed in the normal way. Plotting viscosity versus B/C^2 (B= concentration of milk component, C = concentration of emulsifier) for these NDC's results

in a straight line, as shown in fig. 3. It should be noted, that fig. 3 accounts for a system in which Na-caseinate is used as emulsifier, when another emulsifier is used another straight line is obtained, which results in another value for Y_{crit} .

Fig. 3 shows, that the critical value Y_{crit} for B/C^2 for a NDC, containing BMP as milk component and Na-caseinate as emulsifier is about 1.0 for NDC's processed in the usual way. Viscosities of less than 150 mPa s (at a shear rate of 100 s⁻¹) can only be obtained by making NDC's in which B/C^2 is less than 1.3. We have now found new NDC's that combine a low viscosity (less than 150 mPa s) with a high ratio of B/C^2 (above critical value Y_{crit} of 1.0).

The invention also concerns a process for the preparation of NDC's. In conventional processes for the production of NDC's the milk component is first dispersed in water, together with the water soluble emulsifier. The fat is added afterwards with the fat soluble emulsifiers. After homogenisation of the so obtained coarse emulsion an emulsion with small fat droplets is obtained. However during homogenisation, clustering of the droplets is largely unavoidable. We now have found a process, which results in a stable, non clustered NDC with good taste properties. In this process the milk component is added after homogenisation has been carried out. The butter milk powder is thus admixed with the homogenised mixture of water, vegetable fat(s) and emulsifier.

The NDC so obtained can easily be processed, without homogenisation, to a low viscosity NDC that contains relatively high levels of milk component and which is sterile.

The invention will be illustrated by the following examples which however are not limitative for the invention:

Example 1

An emulsion was made from 100 g Na-caseinate in 5100 ml H₂O and 4500 g of a 1:1 mixture of palm kernel oil (2250 g) and coconut oil (2250 g.) was added. This mixture was processed as normal, with a homogenisation pressure of 100 bar.

300 g butter milk powder was then added to the homogenised mixture; without further homogenisation. The obtained cream was processed to a cream, that contained 22.5 % palm kernel oil, 22.5 % coconut oil 1% Na-caseinate and 3% butter milk powder ($B/C^2=3$).

The viscosity of the cream at 100 s⁻¹ was 53 mPa s.

Comparative example I

Addition of the butter milk powder before homogenisation resulted in a cream with a viscosity at 100 s⁻¹ of 562 mPa s.

Example II

A NDC was prepared in accordance with the procedure of example I, using 1% Na-caseinate, 49.5% H₂O, 45% sunflower oil and 4.5 % butter milk powder ($B/C^2=4.5$). This resulted in a NDC that had a viscosity at 100 s⁻¹ of 73 mPa s, and 9 mPa s at 10 s⁻¹.

Comparative example II

Example II was repeated, however using the sequence of steps of comp. ex. I.

This resulted in a product that had a viscosity at 100 s⁻¹ of greater than 674 mPa s and 540 mPa s at 10 s⁻¹.

Claims

1. Non-dairy cream, comprising an emulsion of vegetable fat(s) and water, an emulsifier and a component of milk, selected from the group consisting of: butter milk powder, whole milk powder, skimmed milk powder, butter serum powder, butter milk, skimmed milk, whole milk, butter serum and mixture thereof, characterised by the presence of 0.1-10 wt% emulsifier and 0.1-15 wt% (on dry basis) of the component of milk, whereas the ratio between the concentration of the component of milk (= B) and the concentration emulsifier (= C), both as wt%, is such that B/C^2 is greater than a critical value Y_{crit} and the viscosity at 100 s⁻¹ is less than 150 mPa.s, wherein the critical value Y_{crit} is determined by the emulsifier used and is obtained from a graph in which the viscosity is plotted against B/C^2 , in which Y_{crit} is that value for B/C^2 , which according to that graph results in a viscosity of 100 mPa.s at 100 s⁻¹.
2. Non-dairy cream according to claim 1, wherein the emulsifier is a caseinate and Y_{crit} is 1.0.
3. Non-dairy cream according to claim 2, wherein the ratio B/C^2 is more than 2.0.
4. Non-dairy cream according to claim 2, wherein the ratio B/C^2 is more than 3.0.
5. Non-dairy cream according to the claim 1, wherein the viscosity of the cream at 100 s⁻¹ is less than 100 mPa.s.
6. Non-dairy cream according to claim 1, wherein the vegetable fat is sunflower oil.
7. Non-dairy cream according to claim 1, wherein the vegetable fat is coconut oil.

8. Non-dairy cream according to claim 1, wherein the vegetable fat is a mixture of palmkernel oil and coconut oil.

9. Non-dairy cream according to claim 8, wherein the ratio of PKO and CO is 2:1 - 1:2.

10. Non-dairy cream according to claim 1, wherein the vegetable fat is palmkernel oil.

11. Non-dairy cream according to claim 1, wherein the amount of the component of milk is 1-10 wt%.

12. Non-dairy cream according to claim 1 and 11, wherein the component of milk is buttermilk powder.

13. Process for the preparation of NDC's by dispersing an emulsifier and vegetable fat in water, homogenising the mixture, adding a component of milk selected from the group consisting of: butter milk powder, whole milk powder, skimmed milk powder, butter serum powder, butter milk, skimmed milk, whole milk, butter serum and mixture thereof to the homogenised mixture and processing the cream without further homogenisation to a processed NDC.

14. Process according to claim 13, wherein buttermilk powder is used as component of milk, which is admixed very carefully with a homogenised mixture of water, vegetable fat and caseinate.

15. NDC's as obtainable by carrying out the process of claims 13 and 14.

Patentansprüche

1. Nichtmolkereisahne, umfassend eine Emulsion eines oder mehrerer pflanzlicher Fette und Wasser, einen Emulgator und eine Milchkomponente, ausgewählt aus der Gruppe, bestehend aus Buttermilchpulver, Vollmilchpulver, Magermilchpulver, Butterserumpulver, Buttermilch, Magermilch, Vollmilch, Butterserum und Mischungen davon, gekennzeichnet durch die Gegenwart von 0,1 bis 10 Gew.-% Emulgator und 0,1 bis 15 Gew.-% (auf Trockenbasis) der Milchkomponente, während das Verhältnis zwischen der Konzentration der Milchkomponente (= B) und der Konzentration des Emulgators (= C), beide in Gew.-%, so bemessen ist, daß B/C^2 größer als ein kritischer Wert Y_{crit} ist und die Viskosität bei 100 s^{-1} kleiner als 150 mPa.s ist, wobei der kritische Wert Y_{crit} durch den verwendeten Emulgator bestimmt und aus einer Kurve erhalten wird, in welcher die Viskosität gegen B/C^2 aufgetragen wird,

in der Y_{crit} derjenige Wert für B/C^2 ist, der gemäß dieser Kurve zu einer Viskosität von 100 mPa.s bei 100 s^{-1} führt.

2. Nichtmolkereisahne nach Anspruch 1, worin der Emulgator ein Kaseinat ist und Y_{crit} 1,0 ist.

3. Nichtmolkereisahne nach Anspruch 2, worin das Verhältnis B/C^2 größer als 2,0 ist.

4. Nichtmolkereisahne nach Anspruch 2, worin das Verhältnis B/C^2 größer als 3,0 ist.

5. Nichtmolkereisahne nach Anspruch 1, worin die Viskosität der Sahne bei 100 s^{-1} kleiner als 100 mPa.s ist.

6. Nichtmolkereisahne nach Anspruch 1, worin das pflanzliche Fett Sonnenblumenöl ist.

7. Nichtmolkereisahne nach Anspruch 1, worin das pflanzliche Fett Kokosnußöl ist.

8. Nichtmolkereisahne nach Anspruch 1, worin das pflanzliche Fett eine Mischung von Palmkernöl und Kokosnußöl ist.

9. Nichtmolkereisahne nach Anspruch 8, worin das Verhältnis von PKO zu CO 2:1 bis 1:2 ist.

10. Nichtmolkereisahne nach Anspruch 1, worin das pflanzliche Fett Palmkernöl ist.

11. Nichtmolkereisahne nach Anspruch 1, worin die Menge der Milchkomponente 1 bis 10 Gew.-% beträgt.

12. Nichtmolkereisahne nach Anspruch 1 und 11, worin die Milchkomponente Buttermilchpulver ist.

13. Verfahren zur Herstellung von NMSn durch Dispergieren eines Emulgators und pflanzlichen Fettes in Wasser, Homogenisieren der Mischung, Zugabe einer Milchkomponente, ausgewählt aus der Gruppe, bestehend aus: Buttermilchpulver, Vollmilchpulver, Magermilchpulver, Butterserumpulver, Buttermilch, Magermilch, Vollmilch, Butterserum und Mischungen davon, zur homogenisierten Mischung und Bearbeiten der Sahne ohne weitere Homogenisierung zu einer bearbeiteten NMS.

14. Verfahren nach Anspruch 13, in welchem Buttermilchpulver als Milchkomponente verwendet wird, die sehr sorgfältig mit der homogenisierten Mischung von Wasser, pflanzlichem Fett und Kaseinat gemischt wird.

15. NMSn, erhältlich durch Durchführen des Verfahrens nach Anspruch 13 und 14.

Revendications

1. Crème non laitière qui comprend une émulsion d'une ou plusieurs graisse(s) végétale(s) et d'eau, un émulsifiant, un composant de lait choisi parmi le babeurre en poudre, le lait entier en poudre, le lait écrémé en poudre, le sérum de beurre en poudre, le babeurre, le lait écrémé, le lait entier, le sérum de beurre et leurs mélanges, caractérisée par la présence de 0,1 à 10% en poids d'émulsifiant et 0,1 à 15% en poids sec du composant de lait, alors que le rapport entre la concentration du composant de lait (B) et la concentration de l'émulsifiant (C), toutes deux en % en poids, est tel que B/C^2 est supérieur à une valeur critique Y_{crit} et la viscosité à 100 s^{-1} est inférieure à 150 mPa.s , la valeur critique Y_{crit} étant déterminée par l'émulsifiant utilisé et on l'obtient à partir d'un graphique dans lequel la viscosité est portée contre B/C^2 , Y_{crit} étant la valeur de B/C^2 qui, selon ce graphique, donne une viscosité de 100 mPa.s à 100 s^{-1} . 15
2. Crème non lactée selon la revendication 1, dans laquelle l'émulsifiant est un caséinate et Y_{crit} est 1,0. 20
3. Crème non lactée selon la revendication 2, dans laquelle le rapport B/C^2 est supérieur à 2,0. 25
4. Crème non lactée selon la revendication 2, dans laquelle le rapport B/C^2 est supérieure à 3,0. 30
5. Crème non lactée selon la revendication 1, dans laquelle la viscosité de la crème à 100 s^{-1} est inférieure à 100 mPa.s . 35
6. Crème non lactée selon la revendication 1, dans laquelle la graisse végétale est l'huile de tournesol. 40
7. Crème non lactée selon la revendication 1, dans laquelle la graisse végétale est l'huile de coprah. 45
8. Crème non lactée selon la revendication 1, dans laquelle la graisse végétale est un mélange d'huile de coeur de palmier et d'huile de coprah. 50
9. Crème non lactée selon la revendication 8, dans laquelle le rapport d'huile de coeur de palmier et d'huile de coprah est compris entre 2:1 et 1:2. 55
10. Crème non lactée selon la revendication 1, dans laquelle, la graisse végétale est l'huile de coeur

de palmier.

11. Crème non lactée selon la revendication 1, dans laquelle la quantité du composant de lait est de 1 à 10% en poids. 5
12. Crème non lactée selon les revendications 1 et 11, dans laquelle le composant de lait est le babeurre en poudre. 10
13. Procédé de préparation d'une crème non lactée consistant à disperser un émulsifiant et une graisse végétale dans l'eau, à homogénéiser le mélange, à ajouter un composant de lait choisi parmi le babeurre en poudre, le lait entier en poudre, le lait écrémé en poudre, le sérum de beurre en poudre, le babeurre, le lait écrémé, le lait entier, le sérum de beurre et leurs mélanges, au mélange homogénéisé et à traiter la crème sans nouvelle homogénéisation pour obtenir une crème non lactée traitée. 15
14. Procédé selon la revendication 13, dans lequel on utilise comme composant de lait de la poudre de babeurre qu'on mélange très soigneusement avec un mélange homogénéisé, d'eau, de graisse végétale et de caséinate. 20
15. Crème non lactée qu'on obtient par la mise en oeuvre du procédé des revendications 13 et 14. 25

Fig. 1.

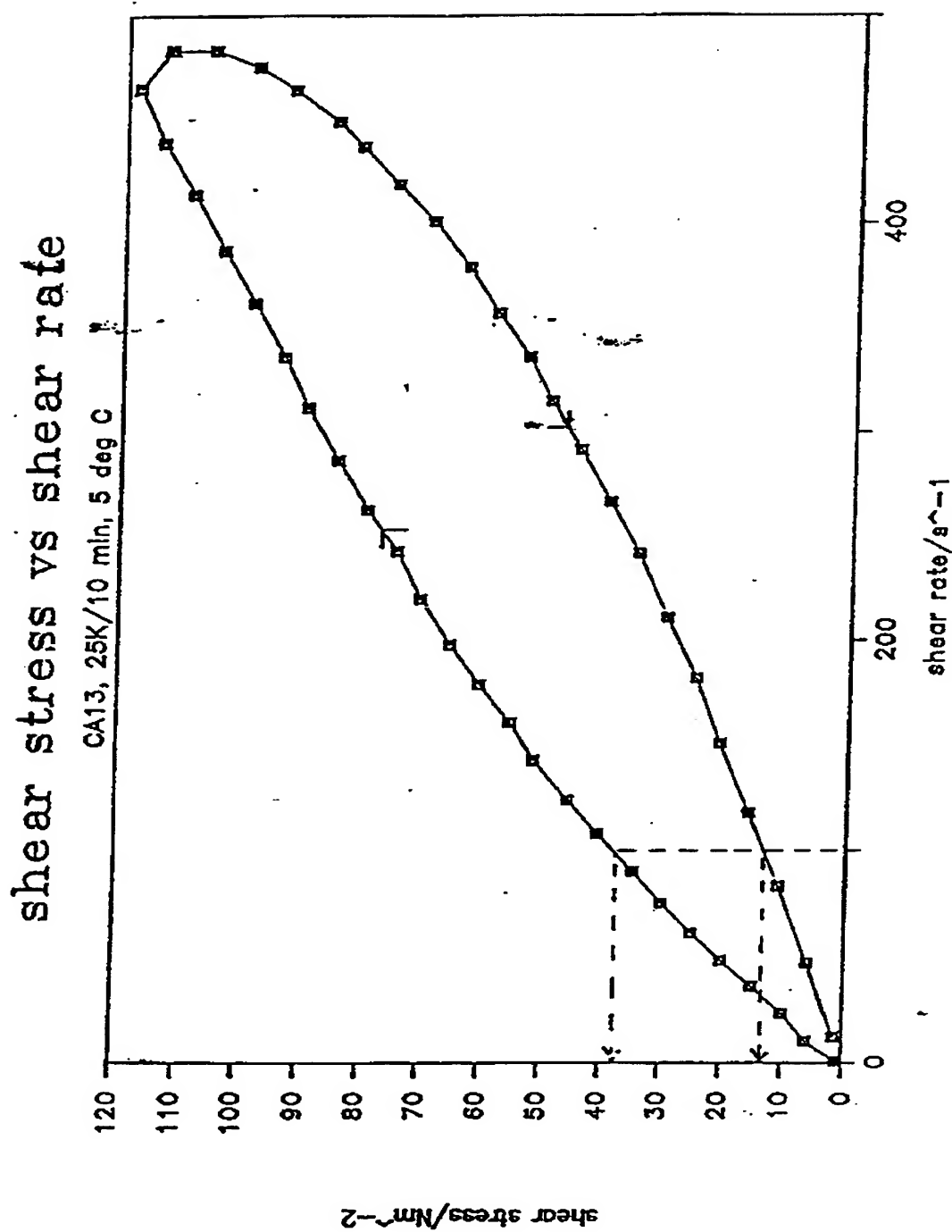


Fig. 2.

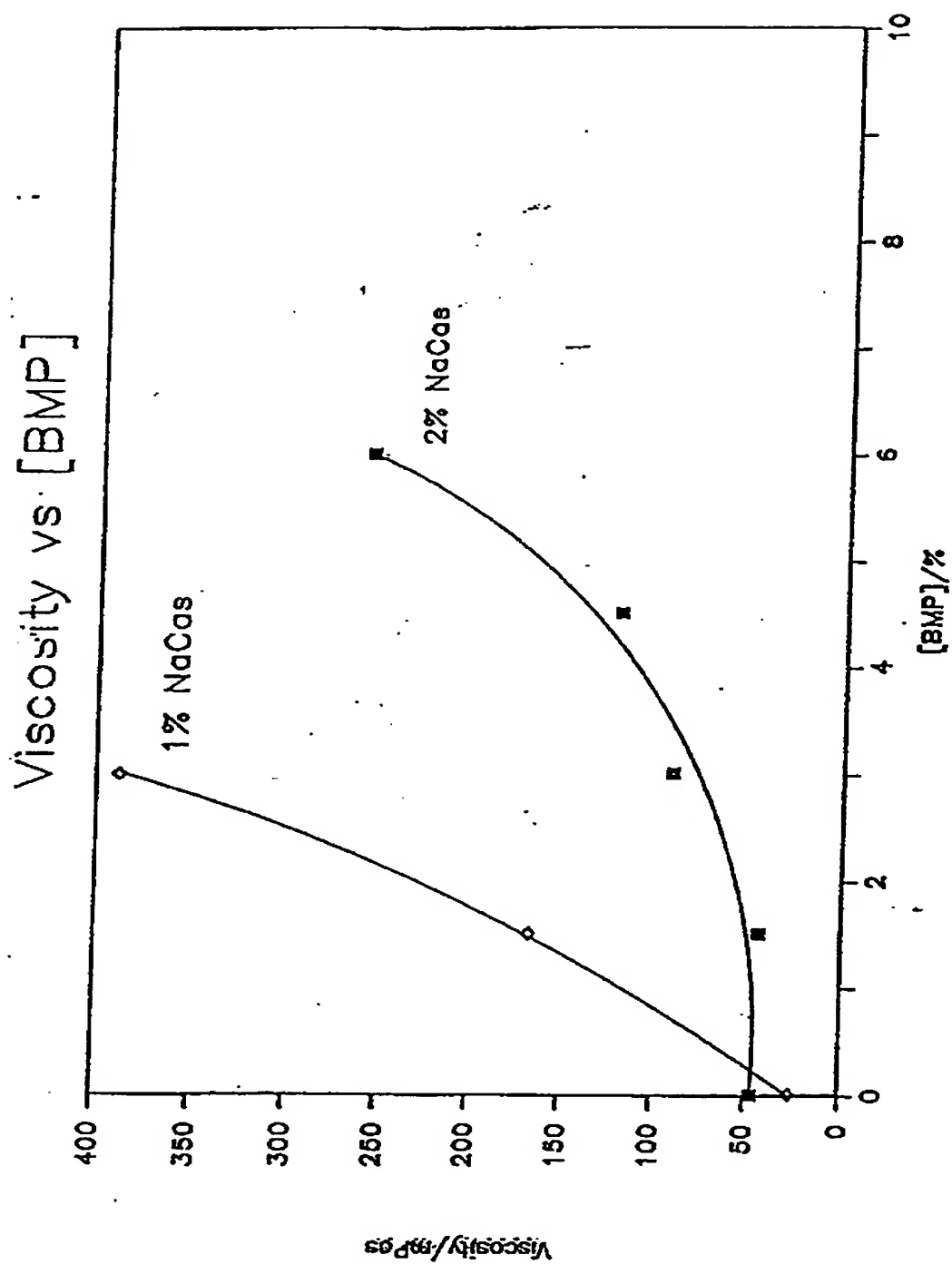


Fig. 3.

